

FATTORIE MELINI

DAL 1705

# GRANAIO

CHIANTI CLASSICO

DOCG

2016



In the hills of Chianti Classico, we find the small picturesque town of Granaio, where farmers once provided wheat for the mills. This is the reason for the wheatear and the gate on the label, that give this wine a unique personality.

#### VARIETIES

Sangiovese, complementary varieties.

#### PRODUCTION DISTRICT

Hills between Siena and Florence.

#### ALTITUDE

300–400 metres above sea level.

#### TYPE OF SOIL

Well-exposed, medium-textures, rich in alberese and galestro.

#### TRAINING SYSTEM

Spurred cordon.

#### HARVEST

Perfectly healthy clusters harvested from early October.

#### WINEMAKING METHOD

The grapes, carefully harvested at the right degree of ripeness, are fermented on the skins after a few days of pre-fermentative cold maceration. Slow temperature-controlled fermentation is accompanied by judicious pumping over that gives the wine aromas and backbone.

#### AGEING

Subsequent ageing continues in barrels, which provide harmony and softness.

#### SENSORY PROFILE

Ruby red hue, followed by an intense, complex nose, regaling generous fruit, with wild berries and ripe grape to the fore, swathed in elegant notes of vanilla, gladiolus and violet. The clean-tasting, confident, attractive palate is velvety but persistent, with a well-defined finish of fruit preserve and almond.

#### ABV

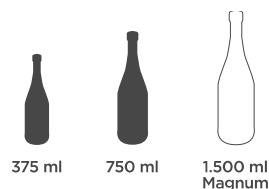
14,50 %.

#### RECOMMENDED CELLARING

6–8 years in bottle laid down in a dark cellar.

#### FOOD PAIRING

Baked pasta, roasts, game, grilled meats, mature cheeses.



375 ml

750 ml

1.500 ml  
Magnum